Diploma in Hospitality Management

Introduction

This course provides students who are interested in pursuing a career in the hospitality industry with the knowledge and skills required to develop themselves into well trained, versatile and multi- skilled professionals. Students will be equipped with the knowledge and first-hand experience of the industry with a thrust on creativity and enterprise.

Course Modules (Choose any 4)

- Hospitality Operations and Management
- Food and Beverage Management
- Tourism and Cultural Geography
- English for Business
- Practical ICT Skills
- Entrepreneurship

Admission Requirements

Meet any one of the following criteria:

1. High School Certificate or equivalent
2. Certificate Holder
3. 3 Passes in GCE O-Level
4. Mature student above 21 years with at least 1 year working experience

English Language Requirements

IELTS score band 5.5 or a Pass in GCE O Level English or equivalent or more than 50% in the BCI English Proficiency Test for Diploma& Advanced Diploma Level

Students who do not meet the English language requirements should enrol in the six months bridging course, Certificate in General English – Intermediate Level, and obtain a pass to be eligible to study the Diploma course.

Name of Award

Diploma in Hospitality Management

Awarding Body

Barclyne College International

Course Mode and Schedule

Full time / Part time

Full time: Monday to Friday, 3 contact hours per day

Part time: 2 days a week, 3 contact hours per day

Course Duration

6 months

Venue

Barclyne College International, 62 Cecil Street #03-00 TPI Building S(049710)

Fee Structure

Application Fee [1]	S $ 500
Course Fee	S $ 5,400
Materials Fee	S $ 400
Textbook Fee	S $ 200
Internal Examination Fee	S $ 100/subject
Admin Fee	S $ 800
Total Fees	S $ 7,700

All prices are subject to prevailing Goods & Service Tax (GST). Please refer to the official price list for a detailed breakdown.

College will provide FPS Insurance, Life/Accident & Medical Insurance and Guarantor Fee for Banker's Guarantee (if any) for free.

* Application Fee paid is not refundable.
#All information is correct at the time of print and is subject to change without prior notice. Visit us at **www.barclyne.edu.sg** for detailed information and updates.

Payment Modes

Cash, NETS, cheque (payable to Barclyne College International) or telegraphic transfer (not applicable for miscellaneous fees)

Fee Collection Hours

Monday-Friday: 10.00 am to 05.00 pm on working days

Withdrawal/Deferments

Applications to withdraw or defer from a course must be made in written form to Barclyne College International. For amount of refund, please refer to the college's Refund Policy at www.barclyne.edu.sg.

Student Fee Protection Scheme

The college has adopted insurance facility to provide full protection of all course fees paid by all students as according to the EduTrust Certification Scheme. The college has also in place, as required under the EduTrust Scheme, a Medical Insurance Scheme for all its students. For more information on Edutrust for Education, please visit the college website at www.barclyne.edu.sg. Alternatively, you can also visit the official CPE website at www.cpe.gov.sg.

Scheduled Holidays

Refer to MOM Public Holidays calendar at www.mom.gov.sg and BCI Academic calendar. For more information, please contact our Education Consultant at (65) 6100 1995.

Manner of Teaching

Lectures, tutorials, discussion strategies, group work

Average Teacher-Student Ratio

Lecture - 1:25

Tutorial – 1:25

Note: Number of students in a classroom is subject to permitted seating capacity.

Module Description

Practical ICT Skills

The module focuses on the understanding and diverse usage of word processing, spreadsheets, presentation, database and applications to apply the skills into practical use to perform simple tasks. It also introduces on how to use email and internet-based tasks considering IT security and business context. Students will be equipped with the skills of formatting text and documents, combining information, using functions and formulae in spreadsheets, analysis of data, data entry and database modification, data queries and sorting, database report, formatting slides and slide shows, using email, using internet.

English for Business

The aim of the module is to prepare students with skills of writing basic business letters, company leaflets, business reports, structured notes, memos and company notices. It will also help students to get into more conversation relating to business.

Entrepreneurship

The aim of the module is to equip and empower students with basic entrepreneurship skills, building business acumen and stamina to create and grow businesses. Syllabus topics include concepts of entrepreneurship, creativity, innovation and wealth creation in the context of the

venture creation process, exploration of traits of successful entrepreneurs, taking advantage of opportunities, case studies on real-life business activities.

Food and Beverage Management

This module focuses on the analysis of the operations and determines the best course of action in food & beverage operations and management. It examines the ways to maximize service efficiency and productivity to satisfy demands of today's guests. Topics also include organization of food & beverage operations, marketing, nutrition, menu, standard product costs & pricing strategies, productions, service, cost controlling, facility design, layout and equipment.

Hospitality Operations and Management

This module focuses on an industry-oriented description of the skills and knowledge necessary to successfully manage a hotel. It also describes in great depth and details all areas of hotel administration and the responsibilities of a hotel manager. Other subjects cover in this module includes human resource, sales & marketing, the controller, maintenance department and the hotel franchising management. Students will be taught the necessary skills and knowledge requirements to effectively supervise and efficiently run and manage the hotel operations.

Tourism and Cultural Geography

This module is designed to provide students with the knowledge and skills necessary to work and travel in a global environment focusing on the interrelationships between geography, tourism, and culture. The course includes the cultural, recreational, and social significance of geography and regional economy to the traveller.

Manner of Assessment and Grading

Assessment Mode	**Weighting**
Attendance	5%
Class participation	5%
Assignment/Homework	40%
Written Examination	50%

Grading Scheme:

Grade	**Range of Marks**
Distinction	80 and above
Merit	70-79
Credit	60-69

Pass	50 – 59
Fail	49 and below

Final Assessment Dates
Expected Date of Release of Results
Commencement & End Date of Course

For more information on the above, please contact us at 65 61001995

Note:
1) BCI has the right to cancel an intake if the minimum number of students enrolled is less than 5 for any course. For withdrawal and refund policies, please refer http://www.barclyne.edu.sg/en/general/page/922 for details.

2) Teachers will brief students at the beginning of an intake regarding all critical course information such as course contents, assessment details and other academic matters.

Modules offered in each intake

Module	Jan	April	July	Oct
Hospitality Operations and Management	√			
Food and Beverage Management	√			
Practical ICT Skills		√		
Tourism and Cultural Geography		√		
English for Business			√	
English for Business			√	
Practical ICT Skills				√
Entrepreneurship				√

Graduation Requirements

Pass any 4 modules. To pass each module: Min 50% of the total marks in the Final Exam (i.e. Attendance + Class participation + Assignment/Homework + Written Examination).

Attendance Requirements

As per ICA regulations, international students are required to achieve at least 90% attendance every month and not be absent for 7 consecutive days or more without any valid reason. Students who do not require ICA's student's pass are required to achieve at least 75% attendance rate.

Only medical certificates are accepted as proof for absenteeism. Any other documents would be accepted on a case-by-case basis with full justification acceptable by ICA.

Lecturers

For updated information on lecturers deployed to teach the modules, please refer to www.barclyne.edu.sg.

Progression / Career Pathways

Students who successfully complete the course may proceed to BCI Advanced Diploma in Business and Management course.

Alternatively, students may look for employment opportunities in Business Administration or Management, Marketing and Sales Management and other relevant sectors.